



LUNCH MENU

Available 12pm - 3pm

Warm Sourdough Baguette 17

Avocado butter, roasted capsicum tapenade & EVOO pomegranatemolasses (V, VGO)

Add on stracciatella cheese +5

Butternut Veloute 15

Walnuts, crispy shallots & blue cheese croutons

Add on stracciatella cheese +5

Add on Speck +4

Serrano & Stracciatella Salad 19

Rocket, dried figs, balsamic, pine nuts & EVOO (GF)

Vegan option 17

Black Angus Burger 29

Cheese, tomato, bacon, pickle, aioli, ketchup, mustard & fries (NF)

Grilled Atlantic Salmon 42

Horseradish cream, fennel & greens & heirloom beets (NF/GF)

Kale Gnocchi 29

Basil pesto, olives, vegetables & pine nuts (VG)

Queensland Rump Steak (MSA) 38

"Paprika rubbed", herbed potato, blistered tomatoes & red wine jus

SIDES

Half | Full

Mesclun Salad

Maple vinaigrette & pecan (GF/VG)

7 | 12

French Fries

Grated parmesan & aioli (GF/NF/V)

7 | 12

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients. Please inform our team if you have a food allergy or intolerance.

Please advise of any dietary requirements or allergies.
A \$5 tray service charge applies to any room service orders.
An additional surcharge of 15% will apply on Public Holidays.
We thank you for your understanding.

KIDS

Fish & Chips 15

Chicken Nuggets & Fries 11

Tenderloin Burger, Cheese, Tomato, Lettuce & Chips 15

DESSERTS

Freshly Cut Fruits 13

Ginger sorbet (VG/GF/DF/NF)

Valrhona Chocolate Tart 15

Berries & homemade Chantilly cream (NF)

Selection of ice cream & sorbets 6 /scoop

Rum & raisin ice cream (NF/GF)

Vanilla ice cream (NF/GF)

Raspberry sorbet (GF/NF/VG)

Ginger sorbet (GF/NF/VG)

Passionfruit sorbet (GF/NF/VG)

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